



Permit Processing Instructions

1. Complete Form and Sign at bottom of Page 2
2. Save the form as your Company Name
3. Email to firemarshal@dfwairport.com or Fax to 972-973-3453
4. Work cannot begin until you have received a signed and approved permit from our office.



Mobile Food Vehicles



DFW Airport Fire Prevention
3600 S 20th Ave
DFW Airport, Tx 75261
Phone: 972-973-3580
Email: FireMarshal@dfwairport.com

Issued To

Name:
Business Name:
Business Address:
Contact Number:
DCC Permit #:

Application Date:

Permits#

Type of work and Dates:
Work Location:

Current Mobile Food Vehicle Guidelines

Part 1. Compliance. To be considered in proper working order by the fire and health departments, mobile food vehicles must adhere to the below specifications and approved fire safety plans. A fire safety permit application and subsequent inspections must demonstrate compliance with these specifications.

A Yearly Vehicle Sticker Needs to be Obtained

Part 2. Propane and Natural Gas Tanks. Only U.S. Department of Transportation-approved models of propane and natural gas tanks (49 CFR 178) may be used on mobile food vehicles. Tanks must be properly labeled with prominent safety placards in accordance with U.S. DOT regulations (49 CFR 178). Tanks must be equipped with a regulator as prescribed by NFPA 58—6.23.4 and 5.2.15. No quick-connect devices (as defined in NFPA 58—7.2.2.5) are allowed, except on chassis-mounted tanks. Any such quick connect devices on chassis mounted tanks shall be equipped with a manual shutoff.

Part 3. Manufacturer Specifications. Mobile food vehicle operators must follow manufacturer specifications and best practice for their vehicle as configured in their fire safety permit, especially with respect to weight distribution.

Part 4. Mounting and Placement of Propane and Natural Gas Tanks. The mounting of propane and natural gas tanks must withstand impact equal to four times the weight of the filled propane or natural gas container according to NFPA

58—6.23.3.4. Tanks must be secure (NFPA 58—5.2.4) and conform with NFPA standards relating to the safe mounting of tanks as described in NFPA 58—6.23.3.3. Under these guidelines there are three permitted mounting options for propane and natural gas tanks:

Outside mounted in a semi-enclosed cabinet, with vents at the top and bottom to facilitate the diffusion of vapors, vapor-tight to the interior of the vehicle, with a weather-protected regulator and a leak indicator as described in NFPA 1192—6.4.8.

Outside mounted, secured on top and bottom and stabilized (e.g. with a strap), vapor-tight to the interior of the vehicle, mounted no less than 28" above the top of the bumper with a weather-protected regulator.

Chassis mounted, according to NFPA 58—6.23.3.4, No gas tanks shall be installed on the roof of the vehicle under any circumstances. In addition, no flammable liquids should be stored inside the vehicle. Such liquids may only be stored in their own separate container in a manner consistent with propane and natural gas mounting specifications.

Part 5. Cooking Equipment. All cooking appliances must be listed by Underwriters Laboratories or NSF International for mobile applications for the appropriate fuel and be clearly marked with the appropriate rating sticker. All fat fryers must have a lid over the oil vat that can be secured in order to prevent the spillage of cooking oil during transit. This lid should be secured at all times when the vehicle is in motion.

Part 6. Propane and Natural Gas Usage. Propane and natural gas tanks shall be shut off while mobile food vehicle is in motion, unless the tank is equipped with an impact detection shut off device approved by the U.S. DOT. Propane and natural gas tanks must always be shut off while the vehicle is unattended and/or in overnight storage.

Part 7. Automatic and Manual Shutoffs. Each gas-fired appliance shall be equipped with an automatic device designed to shut off the flow of gas to the main burner and pilot in the event the pilot flame is extinguished (Modified from NFPA 58—5.20.7A). The main system shutoff valves located on or closest to the fuel tanks and sufficient to stop the supply of fuel from all fuel tanks must be clearly marked with the words **“PROPANE AND NATURAL GAS SHUTOFF VALVE”** permanently affixed to the outside of the vehicle in reflective decal material with letters 2” high at minimum. Installed height of the Automatic and Manual Shutoff shall be no less than 20” above the top of the bumper.

Part 8. Fire Suppression System and Extinguishers. All mobile food vehicles must be equipped with a working Ansul R-102 or K Class automatic fire suppression system according to NFPA 96—10.2.1 and 10.2.2, which is regularly maintained according to NFPA 96—11.2.1 for the lifetime of the vehicle. All vehicles must also be equipped with no less than one 10 BC-rated fire extinguisher, or, if a deep fryer is present in the vehicle, a Class K fire extinguisher. Extinguishers must have current annual inspection tags as outlined by NFPA 10 and DFW Codes and Amendments.

Part 9. Kitchen Exhaust Hood. Each mobile food vehicle that uses propane or natural gas for cooking must be equipped with a Type I or Type II commercial kitchen exhaust hood as defined by Chapter 18-28 Mechanical codes. Exhaust hoods must be inspected semi-annually by a licensed HVAC professional to ensure continuing maintenance and upkeep.

Part 10. Ventilation System. The truck must also be equipped with a working ventilation system that meets the requirements of NFPA 96, Chapter 5. This ventilation system must be in operation at all times when the cooking equipment of the truck is being used. All fan systems in the cooking area of the truck must have minimum combined cubic feet per minute rating equal to twice the volume of the interior of the truck as measured in cubic feet.

Part 11. Detection systems. All mobile food vehicles must be equipped with a working carbon monoxide detector that meets standards set forth in NFPA 1192—6.4.6. All cabinet-mounted tanks must be equipped with a leak indicator according to NFPA 1192—6.4.8.

Part 12. Piping. All propane and natural gas piping must be constructed and installed in accordance with NFPA 58—6.23.5. All propane and natural gas pipes and fixtures must be made of steel, copper or brass. No plastic or rubber piping of any kind will be permitted in the truck for any purpose.

Part 13. Electrical Appliances and Generators. All electrical equipment and appliances must be installed in accordance with NFPA 70. Only “in-line” electrical generators that are powered by a manufacturer-installed fuel line taken directly from the MFV’s main fuel tank may be used on mobile food vehicles. All other types of generators, including, but not limited to portable stand-alone and separate-fill generators may not be used.

Part 14. Certificate of Safety. All mobile food vehicles with a GWR of 8,000 pounds or greater must obtain and keep current Certificate of Safety as issued by the Texas Department of Transportation in accordance with state law.

Part 15. List of Required Warning Labels, Placards and Tags.

1. Shutoff Valve markers
2. Current Annual Inspection date tags on Fire Extinguishers.
3. UL or NSF International certification sticker for mobile application and proper fuel sources on every cooking appliance.

Part 16. Fuel and Power Sources.

1. Ensure that any engine-driven source of power is shut down prior to refueling from portable container.
2. Check surfaces of engine driven source of power are cool to touch prior to refueling.
3. Engine driven source of power is separated from the public by barriers, such as physical guards, fencing or enclosures.
4. Ensure that all electrical appliances, fixtures, equipment, and wiring complies with NFPA 70.



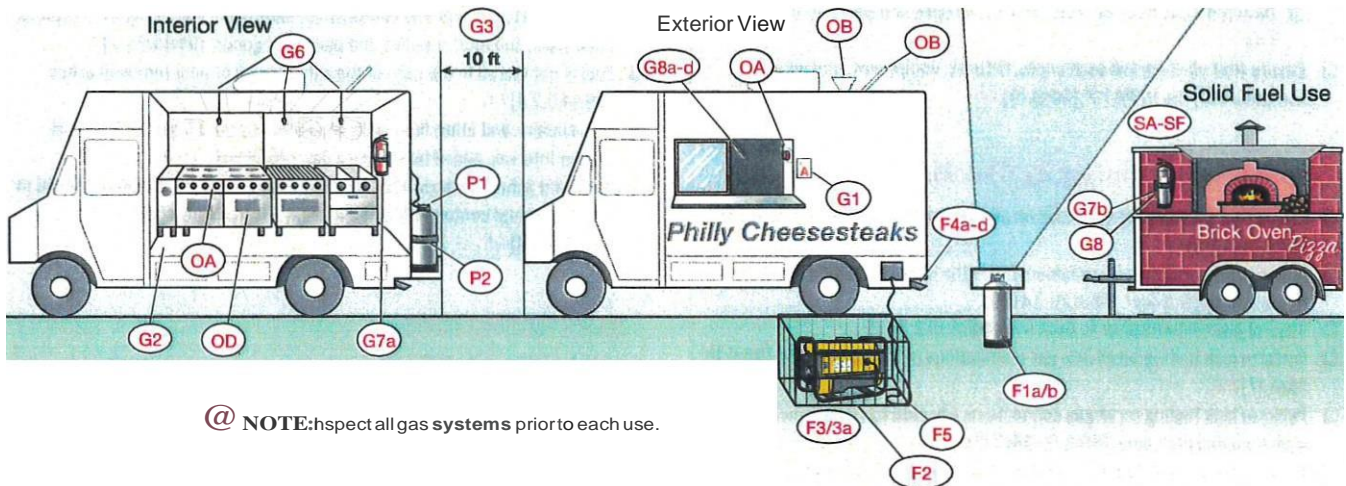
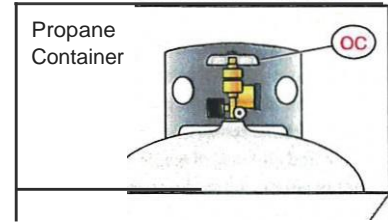
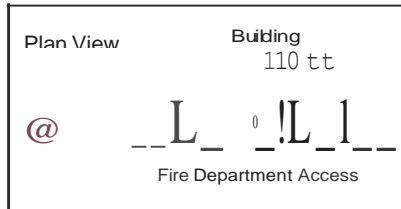
Applicant Signature

Issuing Official Signature

ID #



FOOD TRUCK SAFETY



NFPA code references are provided at the end of each item. The red keys correspond to the NFPA food truck safety diagram. For more detailed information, see NFPA 1 and Annex 8 in NFPA 96.

General Safety Checklist

- O Obtain license or permits from the local authorities. [1:12.8(a)] **G1**
- D Ensure there is no public seating within the mobile food truck. (150.7.16.3) **G2**
- O Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials. (96:7.8.2; 96:7.8.3 for carnivals only) **G3**
- D Verify fire department vehicular access is provided for fire lanes and access roads. (1:13.2.4) **G4**
- D Ensure clearances provided for the fire department to access fire hydrants and access fire department connections. (1:13.1.3; 1:13.1.4; 1:13.15) **G5**
- O Check that appliances using combustible media are protected by an approved fire extinguishing system. (96:10.1.2) **G6**
- O Verify portable fire extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10. [96:10.9.3] **G7a**
- O Where solid fuel cooking appliances produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment. [96:14.7.] **G7b**
- D Ensure that workers are trained in the following: (96B.15.) **GS**
 - O Proper use of portable fire extinguishers and extinguishing systems (10.2) **G8a**
 - O Proper method of shutting off fuel sources [96:10.4.] **G8b**
 - D Proper procedure for notifying the local fire department (10.14.9 for carnivals only) **G8c**
 - D Proper procedure for how to perform simple leak test on gas connections [586.16, 586.17] **G8d**

FOOD TRUCK SAFETY CONTINUED

Fuel & Power Sources Checklist

- 0 Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. (1:10.14.10.1 for carnivals only) **Fla**
- D Ensure that refueling is conducted only during non-operating hours. (96:8.18.3) **Fb**
- 0 Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. (96:8.162.2) **F2**
- D Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. (11.7.21.2) **F3**
- 0 Check that surfaces of engine-driven source of power are cool to the touch prior to refueling from a portable container. **F3a**
- 0 Make sure that exhaust from engine-driven source of power complies with the following: **F4**
 - 0 At least 10 ft in all directions from openings and air intakes (96:8.13) **F4a**
 - D At least 10 ft from every means of egress (96:8.13) **F4b**
 - D Directed away from all buildings (11.7.22) **F4c**
 - D Directed away from all other cooking vehicles and operations (11.7.22) **F4d**
- D Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70®. (96:18) **F5**

Propane System Integrity Checklist

- D Check that the main shutoff valve on all gas containers is readily accessible. (58:26.4.1(3)) **P1**
- 0 Ensure that portable gas containers are in the upright position and secured to prevent tipping over. (58:26.3.4) **P2**
- 0 Inspect gas systems prior to each use. (96:19.2.3) **P3**
- 0 Perform leak testing on all new gas connections of the gas system. (58:6.16; 58:6.17) **P4**
- D Perform leak testing on all gas connections affected by replacement of an exchangeable container. (58:6.16; 58:6.17) **PS**
- 0 Document leak testing and make documentation available for review by the authorized official. (58:26.5.(M)) **P6**
- D Ensure that on gas system piping, a flexible connector is installed between the regulator outlet and the fixed piping system. (58:6.26.5.1(8)) **P7**
- 0 Where a gas detection system is installed, ensure that it has been tested in accordance with the manufacturer's instructions. (96:192.1) **PS**

Operational Safety Checklist

- D Do not leave cooking equipment unattended while it is still hot. (This is the leading cause of home structure fires and home fire injuries.) **OA**
- 0 Operate cooking equipment only when all windows, service hatches, and ventilation sources are fully opened. (96:4.2.2; 96:4.2.3) **OB**
- D Close gas supply piping valves and gas container valves when equipment is not in use. (58:6.26.83) **OC**
- D Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease. (96:11.4) **OD**

Solid Fuel Safety Checklist (Where Wood, Charcoal, Or Other Solid Fuels Used)

- 0 Fuel is not stored above any heat-producing appliance or vent. (96:4.9.2.2) **SA**
- 0 Fuel is not stored closer than 3 ft to any cooking appliance. (96:4.9.2.2) **SB**
- D Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. (96:4.9.2.7) **SC**
- D Fuel is not stored in the path of the ash removal or near removed ashes. (96:4.9.2.4) **SD**
- D Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day. (96:4.9.3.6.1) **SE**
- 0 Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container located at least 3 ft from any cooking appliance. (96:4.9.3.8) **SF**

NFPA RESOURCES

NFPA 1. *Fire Code*, 2018 Edition

NFPA 1 Fire Code Handbook, 2018 Edition

NFPA 58, *Liquefied Petroleum Gas Code*, 2017 Edition

LP-Gas Code Handbook, 2017 Edition

NFPA 70. *National Electrical Code* 8, 2017 Edition

National Electrical Code® Handbook, 2017 Edition

NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2017 Edition

NFPA 96: *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations Handbook*, 2017 Edition

